

Events 2017



BELAIR
HOTEL

The logo for Belair Hotel features the words "BELAIR" and "HOTEL" stacked vertically in a bold, black, sans-serif font. The text is set against a light yellow background. White, ornate, swirling flourishes are integrated behind the letters, creating a decorative and elegant look.

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Thank you for considering the Belair Hotel for your event. In this package you will find our range of food & beverage options, as well as general function information, terms and conditions.

If you have any queries, please feel free to contact our functions coordinator Brianna Farrance for further information.

Event Spaces

Function Room

The Function room is an intimate light-filled space with large windows that gives you the feeling of sitting amongst the tree-tops.

The room is ideal for any sit-down event from a small business meeting, anniversary or birthday celebrations and end-of-year work functions. AV facilities include a large drop down projector screen with both AVI & HDMI inputs.

Maximum capacity: 60 people (sit-down)

70 people (stand-up)



Main Bar

With a fresh, open feel and the modern decor from the rest of the hotel flowing through, it's an ideal spot to settle in with your family & mates for a quiet afternoon of drinks & nibbles.

This area is for public use but groups can come in & order from our extensive bistro menu featuring a large selection of shared plates, pizzas and Al La Carte fare.

Food

Cocktail Selection

Minimum guests 30 people for cocktail selection, no separate accounts.

Snack Menu \$10pp

- Chips with garlic aioli and tomato sauce
- Mini pies and pasties
- House made pizza
- Vegetarian spring rolls and samosas with dipping sauce

Gourmet Menu

Choose 4 Items \$15pp

Choose 6 Items \$20pp

Choose 8 Items \$25pp

Choose 10 Items \$30pp

Cold

- Vegetarian Frittata
- Sushi with wasabi and soy
- Mini Bruschetta (V)

Hot

- Mini hotdogs with tomato sauce and mustard
- Mini pork sliders
- Chicken satay skewers (GF)
- Caramelised onion and fetta tarts (V)
- Fish goujons with tartare and lemon (GF on request)
- Pumpkin and mozzarella arancini balls

Platters

- | | |
|----------------------------------------|------|
| • 30 x Oysters Natural with fresh lime | \$75 |
| • 25 x Oysters Kilpatrick | \$75 |
| • Antipasto platter (V on request) | \$50 |
| • Cheese Platter (V) | \$50 |
| • Fruit Platter | \$50 |



Formal Dining Menu

- 2 course 2 selection \$40pp
- 3 course 2 selection \$50pp
- Additional selections \$5pp

Entrée

- Zucchini and haloumi fritters with raw vegetable salad
- Hokkaido scallops with green pea puree and speck crumb
- Chicken larp cups with coriander, peanut and chilli
- Harissa Lamb skewers with humus and tomato salsa

Main

- Pan fried gnocchi with zucchini, squash and rocket pesto (V)
- Scotch fillet with saffron potato salad and broccolini
- Pan fried barramundi with coconut sticky rice and Chinese broccoli
- Chermoula chicken breast with duck fat potato and sautéed veg

Desert

- Layered chocolate mousse, chocolate sponge, coffee soil and orange
- Vanilla cheese cake, poached pear, muscat jelly
- Lime pavlova smash, lemon ice cream, raspberry gel, coulis
- Hard and soft imported cheese with condiments

*Menu subject to change in line with current bistro offering.

Casual Dining Menu

Minimum guests 20 people for restricted menu

2 course \$28pp

3 course \$38pp

Entrée

- House made dip platter
- Salmon & Leek Croquette w/ citrus crème fraiche

Main

- English Ale Batter Fish fillets w/ chips, house tartare, lemon & garden salad
With house dressing
- Belair Beef Burger w/ streaky bacon, beetroot, egg, lettuce, cheese, tomato,
relish, mayo, chips
- Premium Porterhouse Schnitzel w/ chips, your choice of sauce, garden salad
and house dressing
- Chicken Breast Schnitzel w/ chips, your choice of sauce, garden salad and
house dressing
- California Salad (GF) cos lettuce, radish, alfalfa, walnuts, heirloom tomato,
orange, sweet corn, guacamole w/ grilled chicken (V) on request
- Roast of the day w/ seasonal roast vegetables, gravy & sauce (GF)

Dessert

- Dark Chocolate cheesecake w/ Raspberry jelly, honey puff rocks
- Vanilla Pavlova w/ Kiwi fruit sorbet, Chantilly cream, passionfruit syrup

*Menu subject to change in line with current bistro offering.

Conference Menu

Breakfast Menu \$18pp

- Egg and bacon muffins
- Tea and coffee
- Fresh orange juice
- House made biscuits or muffins

Lunch Menu \$20pp

- Cocktail sandwiches
- Tea and coffee
- Fresh orange juice
- House made biscuits or muffins

Brunch Menu \$7pp

- Tea and Coffee
- Orange Juice
- House made biscuits or muffins

Beverages

On consumption basis - see below for the list of beverages available; please pre-select the wines & beers/ciders to be served. Please note no separate accounts.

Wine List

Sparkling	Glass	Bottle
Angas Brut Cuvée NV	5.5	22
Leconfield 'Syn' Cuvée	7.5	32
Bird in Hand Pinot Noir	10.0	44

White

Koonara 'Flowers for Lucy' Moscato	7.5	32
Bundaleer Riesling	7.5	32
Longview Sauvignon Blanc	7.5	32
Giesen Sauvignon Blanc	8.5	36
Shaw+Smith Sauvignon Blanc	11.0	48

Red

d'Arenberg 'Darrys Original' Shiraz		
Grenache	8.5	36
Maxwell Cabernet Merlot	7.5	32
St Hallett Shiraz	8.0	34
Bleasdale cabernet Sauvignon	7.5	32
Jeanerret Shiraz	9.0	38

Beer & Cider List (Please select up to three)

Cascade Light	6.2
Coopers Pale Ale	7.2
Tooheys Extra Dry	7.2
Adelaide Hills Apple Cider	8
Adelaide Hills Pear Cider	8
Boags Premium	7.5

Soft Drinks \$4.50 per Pint

Coke
Coke Zero
Sprite

Terms and Conditions

Deposit

Minimum spend of \$150 or a room hire fee may apply

All events are required to pay a deposit of \$500 to secure the booking. The deposit will come off the total bill at the end of the event.

General

Deposit and Confirmation

All reservations will be held for fourteen days without a deposit. If the deposit is not received within fourteen days, management reserves the right to cancel the booking and allocate the venue to another client.

Final Numbers and Payment

Final numbers are to be confirmed no less than seven days from the reservation date. Increases in numbers will be accommodated where possible, but are not guaranteed. Any outstanding amount is to be paid in full by conclusion of event.

Cancellation

Cancellations are to be made 14 days prior to booking, In the event of cancellation of a confirmed reservation, the deposit and any monies paid are refunded at Belair Hotel's discretion. All cancellations must be submitted in writing to management.

Menu Selections

Food and beverage selections must be finalised at least fourteen days prior to date of reservation. Menu items are subject to variation in line with availability. Menus, descriptions and wines detailed in this package are indicative only. They may change seasonally or due to availability. All prices are based on current costs and are subject to change.

Allergies

Belair Hotel is to be informed of any allergies upon confirmation of menu. We strongly encourage the allergy sufferer to contact us directly to discuss the severity of the allergy and the best way to manage the allergy. Once we have spoken to the allergy sufferer we will do our best to minimise the risk, however as we are a commercial kitchen we cannot guarantee there will be trace allergens.

Cakes

Whilst the Belair Hotel generally prohibits food from being brought into the hotel for consumption, a cake may be brought in for celebratory purposes and incur a cake cutting fee of \$2.50 per head. The organiser must advise the Hotel of their intention to bring a cake when making the booking. The cake should be given to a member of staff upon arrival, for refrigerated storage in the kitchen. The cake will be presented at an agreed time, then taken away for cutting, plating and garnishing, and distributed to guests.

Children

Children's meals are available for children that suit ages 12 years and younger. Please ask management for details.

Decorations

Confetti and metallic scatters are not permitted in the Belair Hotel premises - a cleaning fee will be charged if this request is ignored. No displays, signage or displays are to be nailed, screwed or adhered to any part of the building.

Compliance

The organiser must conduct the function in an orderly manner, in full compliance with legislation and the Belair Hotel's code of conduct. Whilst the enjoyment of guests is of the highest priority, the Belair Hotel is bound by legislation and standards pertaining to responsible service of alcohol, smoking, gaming and general behaviour. Management reserves the right to exclude or eject any and all objectionable persons from the Belair Hotel without liability, and to control sound levels of the event.

Responsibility

The organiser of the function is financially responsible for any damages/breakages sustained to the Belair Hotel by the organiser, invitees or other persons attending the function. This includes equipment sub-hired by the Belair Hotel on behalf of the organisers. The Belair Hotel will not accept any responsibility for the damage or loss of merchandise left prior to, during or after the function.

Smoking

In line with anti-smoking legislation, smoking is not permitted anywhere indoors at the Belair Hotel. Smoking is permitted in the outdoor veranda area.

Security

Functions may attract a charge for security, if Belair Hotel management determines with the function organiser that security will be required to ensure the safety of function guests and other Hotel patrons.

Reservation & Confirmation Form

Please complete and return to the Function Manager: Brianna Farrance

Post:

Belair Hotel

141 Main Road

BLACKWOOD SA 5051

Fax:

8370 2736

Email : bistro@belairhotel.com.au

Organiser's Name _____

Address _____

Phone _____ Mobile _____

Email _____

Date of function _____ Time _____

Name & Reason for function (e.g. John's 30th Birthday)

Number of guests _____

Number of children _____

In paying a deposit I am accepting the above Terms and Conditions of the Belair Hotel:

Signature _____

Date _____

Print Name _____

Office Use Only

Received By:

Date: